/15 cont./

226 Smaller fish are caught in weir baskets (adžuriă), larger ones in stockades or peculiar traps made out of vines (deaurărŏ) which do not know from personal observation.

433 Hunting, in contrast to fishing, plays a much lesser role than those who view all Indians as purely hunting peoples without 224 further ado are inclined to believe. Larger, huntable game is 262 quite sparingly represented in tropical South America and, in view of the lack of firearms, difficult to obtain. In addition, superstition often forbids eating the meat of precisely the largest and most common species. Thus, the Karaya scorn the tapir. Their principal booty is the monkeys common in all the forest along the shore, wild pigs, small rodents such as agoutis and pacas, and furthermore the small camprehe. In the lagoons and marshes of the patanaes the musk duck (Anas moschas) present in large numbers provides excellent food for them.

241 Agriculture. The great distance of the plantings from the [262] villages prevented a visit to them. Judging by the wealth of vegetable foods among the Šambioa, their agriculture seems to be on a relatively high level. The "savages" have in this respect outdone their civilized neighbors by far. In general, [177] iron agricultural implements have already supplanted the original ones.

The most important cultivated plant is manioc, of which both the more nourishing poisonous species (M. brava) and the less productive, but immediately edible aipim (M. mansa) are grown. The freshly cleared, dry forest soil of the higher banks is especially suitable for this kind of cultivation.

[273] Next, maize comes into consideration as a grain product, which is used less in substance than for the production of fermented beverages.

Sugar cane flourishes on the lower shore-land. During the dry season one sees the seedlings planted on the sandbanks [249] everywhere for the next season. Special devices for pressing out the juice are not in use.

Of the legumes there is found among the Šambioa small brown beans (Dolichos chinensis), as well as peas (komonara) imported from Pará.

/15 cont./

241 Cara tubers /Dioscorea/ are grown in large quantity, excellent quality, and in various species. Most commonly one sees the huge egg-shaped pé d'anta (Cara brasiliensis) with a white cut-surface, as well as a smaller one with an almost violet cut-surface.

[242] The wild food plants and fruits which the river forests and camp-woods supply constitute a desirable change. These are primarily palm fruits, such as the nuts of the uaguassú, the pineapple-like fruits of the buriti (Mauritia vinifera), and various small species of coconut; furthermore, the wild acaju tree, the jaboticaba, the pitanga /Surinam cherry/ the oily piquia (Caryocar brasiliense), various Bromeliaceae, and, finally, the finest fruit of the campos, the mangaba (Hancornia speciosa). One sees the latter, however, much more rarely than in the Xingu villages. The tree does not seem to be planted as it is there.

[243] It is noteworthy that the orange, which flourishes extremely well here, is not cultivated, although the Indians esteem it most [239] highly. Only rarely do they undertake week-long journeys to the Brazilian settlements to trade for these fruits. A principal goal of such excursions is the site of the old, now abandoned mission and military post Chambioas, just above the rapids of S. Miguel, where rather large stands of this noble tree have maintained themselves. Cacao, too, was formerly obtained from there.

Still to be mentioned is the honey of the countless species of wild bees, the collecting of which presents no difficulties since the animals are entirely stingless. The black wax, which [237] is stored in large, round, inch-thick disks, is used in Indian industry as a glue.

249 The only luxury item of the Karaya is tobacco (koti). It is a Nicotiniana, but not N. tabacum, of a mild quality. The dried leaves are stored (see p. 40) in large rectangular packages plaited out of palm-leaf strips and are pulverized between the hands for use. /16/ The fruit capsule of the jequitiba tree (Hymenaea sp.), filed smooth on the outside, serves as a pipe

176 824

/258 cont./

262 scorned red-deer meat and tracajá eggs; others ate these things.
[177] Enlightened (civilized) Indians, who otherwise still believed firmly in all kinds of magic, ate everything.

G. Luxuries.

276 The Indians are familiar with only one luxury item:
[177] tobacco (kõtĭ). They maintain that they adopted the luxury of tobacco only from the Brazilians, and, to be sure, in about the
[249] first half of the nineteenth century. At that time they obtained seed (kõtĭlăti) or shoots; at first they planted these in the mud, where only small plants grew; then they tried it in the plantings, where large plants grew. The custom of smoking is older, however. Fonseca reports in 1773 that they smoked their clay peace pipe in an easterly direction, apparently observing a ceremony (1).

1. Rev. trim. 8, pp. 378 and 387.

Probably they received merely another plant from the Brazilians.
249 /259/ Today tobacco is raised in the plantings, and it is planted by the men during the rainy season by placing seed kernels into the ground. Harvest begins "when the leaves begin to hang" (in July I already saw fresh tobacco leaves hung up to dry). The leaves are picked and brought into the house, where they are hung up to dry. When they are half-dry they are rubbed between the hands ("so that the tobacco becomes black"), then hung outside the house on a pole or a special sloping rack, and com-
[415] pletely dried. It is stored in the oblong baskets called lālă, and, to be sure, rolled up pad-shaped by the south horde (ĭlũlălũ), plaited into a braid by the north horde (kõ(ũ)zăă). (See Ill. 194, Šavajé /see p. 323/.)

276 The variety is evidently very light; its fragrance is not very pleasant, but the Indians smoke it passionately. They find
249 the tobacco of the Šavajẽ to be better and obtain seedlings from
438 them to improve their stock. Thus, on my return journey from
[437] the Šavajé I was accompanied by /Ills. 103-104 appear here/ a
[881]

/259 cont./

249 438 [437] [482] Karajá who had bartered arrows there for tobacco seedlings; his back-basket was fully loaded with the packets in which the plants were packed. The seedlings were well wrapped in leaves and bast into a large cylindrically shaped bundle that was reinforced all around with vertical bamboo rods and firmly laced.

276 They were most particularly mad for the heavy Goyaner /Goyana/ tobacco.

Smoking is done by old and young, men and women. Even babies are sometimes permitted to partake of this pleasure. Pipes are smoked throughout; maize-leaf cigarettes are not customary.

[824]

Ill. 103.
Fruit of the jequitiba tree, out of which tobacco pipes are made.

Ill. 104 a-c.
Tobacco pipes made out of jequitiba fruit. a) Crude form. b) Carefully worked, without groove. c) Carefully worked, with groove.

[824] /260/ The pipe (in men's language, wălĭonă, wălĭkŏkŏ; in women's language, wălĭkŏkŏ) is made out of the fruit (ărĭkŏkŏ) of of the jequitiba tree (Hymenea sp.) (Ill. 103). The fruit, approximately seven centimeters long, is closed with a stopper. When it is ripe, the stopper falls out and the fruit kernels fall to the ground.

/359 cont./

235 Of tame animals I found among the Šavajé:

Chickens, which were gladly sold to me, but were not eaten by them; vultures, spoonbills, and parakeets sat tethered on the supply racks in front of the houses; vultures in large numbers squatted on the ground near the wall posts in the houses. Araras were totally absent. Instead, a huge white eagle sat tied to a low cross-bar behind the chief's house (Pl. 30, Ill. 2).

264 The women ate even in my presence. Only the girl who traveled back to the Karajá with us ate turned away from us on the trip, and only when she thought she was not being observed.

252 The hearth, as mentioned above, lies in the circular structures of the houses, on both sides of the entrance. As among the Karajá, it consists of the tips of three termite hills or of three clay shards. Roasting is done on grills (Pl. 61, Ill. 1). [412]

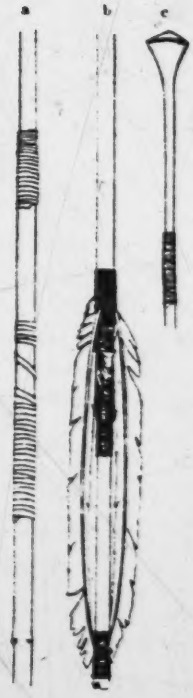
Ill. 193 a, b. Stirring spoon. (b from the side).

415 The cooking vessels are identical with those of the Karajá.
412 The manioc grater (wõļānăkiă; in the women's language, kõļānăkiĕ) and the rod-sieves (brēdjĕ) have the same shape and construction as those of the Karajá. For stirring, an oar-shaped spoon (nālĭhĭ; Ill. 193) is used. [184] For everything else, see the Karajá!

249 The luxury item is tobacco, which is cultivated in a considerably better variety among the Šavajé than among the Karajá. [438] The latter buy large quantities of it from the former, even cuttings, so that they will be able to grow this better variety themselves at home. Tobacco (kõtĭ) is stored plaited into three-part braids (Ill. 194) and is carried in plaited bags or such

/359 cont./

Ill. 194.
Braided tobacco.



Ill. 195 a-c.
Savajé arrows.
a) Lashing at the point of attachment.
b) Feathering.
c) Wooden-knob tip.

of monkey skin (djũlẽnĩ; Pl. 61, Ill. 2). The tobacco pipes (wãlĩõnã) are made of jequitiba fruit; they all bear the groove around the front opening and are colored reddish.

The Savajé seem to keep supplies at home only in small quantities. /360/ On the second day they were already asking me to depart, since they had nothing more to eat. The food for my five Karajá, in addition to whom there appeared four more from Korumaré's village, had depleted their stores; in view of my presence, however, they hesitated to leave the village, so that I was finally obliged to yield to their wishes.

7. Concerning the weapons, there is likewise nothing new to report. The bows (djũhãdẽ) are either undecorated or bear white wrappings, a maize leaf, and a feather tassel, like the Karajá bow (Ill. 110). It is handled in such a way that the left hand grasps the bow in the center, so that the arrow goes between the second and third finger; the second to fifth finger of the right hand draws the bow string; the arrow lies between the second and third finger.

As for arrows (wðhũ), I encountered